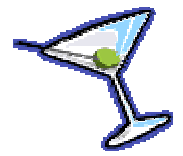




# Louie's Blue Martini



When the light is on this is what's going on

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## Special Dates and Upcoming Events

⇒Kristen July 2nd

⇒Americas Birthday July 4th

⇒Phil D July 9th

⇒Mike T July 23rd

⇒Delaney Aug 1st

⇒Matt Aug 8th

⇒Amelia C Aug 13th

⇒Paulette Aug 18th

\*\*\*\*\* Denotes get together at the bar.

## Happenings

Happy Birthday America, Summer has officially begun and we have lots to celebrate in the next few months. I want to thank those who made it to Candace's Graduation Party, she really appreciated everything and so did Paulette and I. We do not have anything big planned for the next few months, thinking about having another theme party. We are open to any suggestions.

At some point we are going to have a martini night. A chance to get all dressed up and taste some of my new martini recipes. This will defiantly be a fall event, coat and ties just do not go with summer.

### Feature Drink

#### Mint Jul ep

Ingredient	Amount
Fresh Mint	4 sprigs
Bourbon Whiskey	2 1/2 oz
Powdered Sugar	1 tsp
Water	2 tsp



Muddle mint leaves, powdered sugar, and water in a Collins glass. Fill the glass with shaved or crushed ice and add bourbon. Top with more ice and garnish with a mint sprig. Serve with a straw.

## Good Ol' American Whiskey

The art of distilling and making whiskey was exported to the Colonies from the British Isles even as the American colonies themselves were growing. Here the spirit of independence and rebellion marked the departure of American whiskeys from their British cousins in both technique and taste.

In the late 18th Century, American farmers who distilled whiskey rose up against the federal government in the new nation's first large-scale protest, the Whiskey Rebellion. They opposed the levying of a tax on spirits merely to raise revenues (although it was purportedly intended to curb excessive drinking). In 1794, President George Washington marched into western Pennsylvania leading an army of 13,000 to quell the rebellion, a move that many Americans saw as an unnecessary show of force. In the end, two people were convicted of treason, but later pardoned by President Washington.

In the beginning, Americans made use of a native crop—corn—in the production of their brews. If you had offered one of the cask-aged blends of the modern American whiskey to an 18th century home-distiller, he'd have had difficulty recognizing it as his favorite drink. On the other hand, if you offered him some Russian vodka, his face would break into a smile of recognition. As well it should, since rye distillation developed in Russia and even though other grains were available, the rye imported by the Eastern Europeans to the New World was the grain of choice. Ironically, three hundred years later, many Irish

and Scotch distillers are also using rye as a grain of choice.

### Bourbon and Rye Whiskey

Two of the major American blends are bourbon and rye. The principal difference between the two is that rye is made almost exclusively from rye grain while bourbon is made from three grains—but never combinations of wheat and rye. Use one, or use the other; that is the tradition. While most of the bourbon comes from Kentucky, it's not one of the requirements to be labeled a bourbon.

### Tennessee Whiskey

The other major American whiskey type is the distinctive Tennessee whiskey (which must be made in Tennessee). While Tennessee whiskey is very similar to bourbon, the Tennessee whiskey must undergo the "Lincoln County Process," which requires the whiskey to be filtered through approximately 10 feet of maple charcoal. This process takes about ten days and gives the whiskey a unique flavor and aroma. It also tends to mellow the whiskey.

Two major distillers represent this class: Jack Daniels and George Dickel. Both of these distillers use a process called "sour mash." The yeast from previous batches of fermented mash is used in the new batch much like the way sourdough bread is made, hence the name sour mash. The corn, barely, and rye mixtures of these sour mash products give them a unique flavor.

*“When we drink, we get drunk. When we get drunk, we fall asleep. When we fall asleep, we commit no sin. When we commit no sin, we go to heaven. Sooooo, let's all get drunk and go to heaven!” ~ Bruce Aidells*

## What the hell is a “French 75”

Named after the French 75-millimeter guns, this champagne cocktail was created during the first World War by American army officers. Returning from battle to celebrate victory and mourn those who have not returned. The original recipe called for gin, absinthe (now illegal in the United States) and calvados. Calvados is an apple brandy made in France. It is produced from an apple cider and aged in oak barrels for several years. The drink is often served in a small glass during the long meal to re-enhance the appetite.

This drink can be made with brandy in place of the gin. There is controversy as to which version is the real French 75. To add another twist, if the same drink is made with vodka for the base spirit, it is a French 76. The ingredients of a French 75 are: 1/4 oz lemon juice or

sour mix, 1/4 oz gin, 1/4 oz Cointreau, 5 oz Champagne, to prepare the drink pour the lemon juice or sour mix, gin and Cointreau into a shaker with ice cubes. Shake well. Strain into a chilled Champagne flute. Carefully add the Champagne.

A French 75 is perfect on those hot summer days with its heady potion of Champagne, gin, and lemon juice it is sure to cool your taste buds. If you have never had a French 75, it will truly be bliss, though some feel that another drink directly afterwards, says it will bombard your palate with acidity. So for those who insist on having a second, recommend that you tweak the original by adding fresh mandarin orange juice and scaling back slightly on the gin. Either way I hope you enjoy this unique drink and enjoy it responsibly.



*French 75*

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